

BAKED BRIE

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I wanted the entree to be something to share; something super tasty, decadent, classic and comforting all at once. Ideally, you can use local products, such as « Notre-Dame brie ». You can even replace the pears with dried cranberries, it will be just as delicious!

INGREDIENTS

1 Brie

50 g of pecans

3 oz of maple syrup

½ ripe pear (Rocha or Anjou)

Crispy bacon (optional)

EXECUTION

Make a small cross cut on the top of your brie and place it in a cast iron dish. Bake for 12-15 minutes at 380F.

Cut pieces of bread (focaccia or traditional baguette) into cubes to serve with the dish. Once your brie is ready and out of the oven, it will be puffed up. On top of the warm brie, pour the maple syrup, sprinkle the pecans, add the pieces of fresh pears, and the crispy bacon ... and eat!